LASTRA farm
BAR • DINING • ROOMS

# Our Monday Evening Residents Menu

## Served 5.30pm – 7.30pm

## Bar Open 5pm until 9.30pm

Pre Order only – Orders kindly in by 4.30pm

If you suffer from any food related allergies, please inform a team member before placing the order.
Full dish ingredients are available on request

## Starters

**Homemade soup of the day** served with freshly baked farmhouse bread and Welsh butter 6.00

**Artisan Bread Board,** freshly baked breads, herb olive oil, balsamic reduction few olives (v) (vg) 6.90

**Traditional Prawn Cocktail** with Aberfalls Gin Marie Rose sauce (gf) (f) 8.90

**Chicken liver parfait** with Caramelised onion chutney, toast and pear and walnut salad (n) £7.90

**Homemade Garlic Bread 4.50** **Homemade Garlic Bread with cheese 5.50**

**A portion of Hand Cut Chips 4.00**

## Mains

**Deep fried Haddock** served with mushy peas; hand cut chips & tartare sauce 17.00

**Hand Carved Roast Ham (served cold)** with Anglesey free range eggs, hand cut chips (gf) 10.90/14.70

**Anglesey dressed crab salad,** served on dressed house salad, seafood sauce, fresh baked bread 15.90

**Prawn Cocktail salad** served with freshly baked Bread £14.00

**Smoky aromatic hearty tomato stew** made with butter beans and chargrilled sweet potato and vibrant whole leaf spinach served with farmhouse bread 12.90 (v) (gf) (Vegan)

**Lastra Farmhouse Ploughmen's -** Hand Carved oven baked ham, wedge of Welsh cheddar with Seasonal Salad Leaves, homemade Chutney, & freshly Baked Bread and Welsh butter £14.50

**Lastra Farm Anglesey Sea food Platter -** Dressed Anglesey Crab, Oak Smoked Salmon, Smoked Mackerel fillets, Prawns. Served with Seafood sauce & freshly Baked Bread and Welsh butter £26.50

## A selection of our daily desserts 7.00